

**AVRDC**

The World Vegetable Center

Newsletter

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In Search of the Golden Ratio

Going for flavor, taste and scent is certainly the most typical criterion to decide which foods one favors. However, not only nutritionists and health professionals will argue there is more to food than those features enhancing its sensual attractiveness: the nutritional value. If one buys into a study published by the American College of Nutrition, the nutritional quality of many commercially grown vegetables in the US has decreased over the past 50 years. Thus, regretting the good old days thus may not be only an attitude, but reflect objective scientific findings.

The study looked for 13 nutrients in 43 vegetable crops grown from 1950 to 1999 and discovered that the vegetables enjoyed by previous generations were significantly more nutritious than the vegetables found on supermarket shelves today. After statistical analysis, the researchers found that on average levels of all three minerals evaluated (calcium, phosphorus, iron) have gone down. Additionally two of five vitamins had declined and the protein content had dropped by six percent.

Variation among food samples is not a new phenomenon induced by modern farming practices or by differences by cultivars. Earlier studies minimized variations caused by cultivars and maturity and still found very large variations in minerals in 204 samples of 5 vegetables grown in 10 states. The decline is attributed to the continuous pursuit of crop lines that produce high yields but only few nutrients, the researchers say.

Closing the gap between nutritional quality and high productivity has long concerned agricultural research has for long, and it gains special importance with high value crops such as vegetables, which are per se tasty carriers of essential nutrients. AVRDC - The World Vegetable Center's "Golden Tomatoes", that combine good yields with a high vitamin A content, are the best example of how original positive features can be further enhanced.

The latest news on health benefiting vegetables from an Israeli tomato breeding company, that has plans to launch "Lyc-O-Mato", a cherry tomato, at the end of this month. The newly developed tomato contains levels of lycopene that are several times higher than in ordinary tomatoes. Lycopene gives tomatoes its red color and is a nutrient and antioxidant that has been suggested could help treat cardiovascular disease, cancer, diabetes, osteoporosis, male infertility, and even support skin health.

[Further reading on our intranet:](#)

Changes in USDA Food Composition Data for 43 Garden Crops, 1950 to 1999 (Journal of the American College of Nutrition, Vol. 23, No. 6, 669-682)

<http://www.jacn.org>

Seeing red: Israeli cherry tomato raisin high in natural antioxidants (27 June 2007)

<http://www.israel21c.org>

- Communications

New Publications (Articles & Books) Received by the Library

Teng, Paul (edited), Asian Productivity Organization (2007). Business potential for agricultural biotechnology products; Report of the APO multi-country study mission. Tokyo: APO. 197 pp.

Clavero, C.S., del Rosario, B.P. (2007). Business potential for agricultural biotechnology products in the Philippines: the national agricultural research system experience. In: Business potential for agricultural biotechnology products; Report of the APO multi-country study mission. Tokyo: APO. p.143-158

Hanson, P.M., Sitathani, K., Sadashiva, A.T., Yang, R.Y., Graham, E., Ledesma, D. (2007). Performance of *Solanum habrochaites* LA1777 introgression line hybrids for marketable tomato fruit yield in Asia. EUPHYTICA. (online).

Mimura, M., Coyne, C.J., Bambuck, M.W., Lumpkin, T.A. (2007). SSR diversity of vegetable soybean [*Glycine max* (L.) Merr.]. GENETIC RESOURCES AND CROP EVOLUTION. v.54:497-508.

Palada, M.C., Wu, D.L. (2007). Increasing off-season tomato production using grafting technology for peri-urban agriculture in Southeast Asia. ACTA HORTICULTURAE. no.742:125-131.

Srinivasan, R., Tamo, M., Ooi, P.A.C., Easdown, W. (2007). IPM for *Maruca vitrata* on food legumes in Asia and Africa. BIOCONTROL NEWS AND INFORMATION. v.28(2):34N-37N

Tsai, W.S., Shih, S.L., Green, S.K., Jan, F.J. (2007). Occurrence and molecular characterization of *squash leaf curl Philippines* virus in Taiwan. PLANT DISEASE. v.91(7):907.

Weinberger, K., Lumpkin, T.A. (2007). Diversification into horticulture and poverty reduction: a research agenda. WORLD DEVELOPMENT. (online).

Yang, R.Y., Chang, L.C., Hsu, J.C., Weng, B.B.C., Palada, M.C., Chadha, M.L., Levasseur, V. (2007). Nutritional and functional properties of moringa leaves - from germplasm to plant, to food, to health. In: Moringa leaves: strategies, standards and markets for a better impact on nutrition in Africa. Paris: Moringanews, Moringa and Plant Resources Network. 9 pp.

Hu, S.H., Bejosano-Gloria, C. (2006). Good agricultural practice (GAP) in Asia and Oceania; Proceedings of the International Seminar on Technology Development for Good Agricultural Practice in Asia and Oceania. Taipei: FFTC. vi, 185 pp.

New Popular Magazines Now Available in the Library

The Economist: Martyrs or traitors –
30th June–6th July 2007

Scientific American (Chinese) – July 2007

Time: The last tycoon – 25 June–9 July 2007

- Source: Fang-Chin Chen/Communications



Recommended Web Link: E-Forum on Horticulture for Development



The Electronic-Forum on Horticulture for Development, organized by the Global Horticulture initiative (GlobalHort), ISHS and CTA, aims at helping select the R&D priorities on which GlobalHort should focus over the next three years and formulate a strategy.

The forum provides an opportunity for the international horticultural community to enter the debate, exchange views and opinions and help shape the agenda of international horticultural R&D.

<http://knowledge.cta.int/en/content/view/full/4860>
Or: http://www.globalhort.org/ARCH_eforum.html

- Source: Dr. Thomas A. Lumpkin, Director General

ADB-funded RETA 6376 Inception Workshop Successfully Completed



Members of the RETA 6376 (Support of Vegetable Value Chains in GMS Countries for Prosperity and Poverty Reduction) project team met in Vientiane, Lao PDR from 3 to 5 July 2007 to plan and finalize the activities to be conducted over the next 2.5 years.

In late 2006, ADB invited AVRDC to submit a proposal under the new RETA to expand activities under the ongoing postharvest project, RETA 6208.

Under RETA 6376, activities will include research on strengthening market chains for poor upland farmers, postharvest research for leafy vegetables and upscaling capacity building for supply chain actors.

Guests to the meeting included Dr. Viravanh, Director General of the Lao Department of Agriculture, and Mr. Christopher Hnanguie, representative of ADB, as well as Ms. Win-Win Kyi, future small-scale enterprise advisor of RETA 6208.

Overall, the meeting was characterized by lively discussions and enthusiastic response by participants. The study tour on the final day also provided insight into organic vegetable production and marketing, processing enterprise, and AVRDC-ADB regional project operations based in Lao PDR.

- Source: Dr. Antonio Acedo Jr./Technical Advisor/ADB-funded RETA 6208 Project, Lao PDR

News from AVRDC-Asian Regional Center, Thailand



Dr. Peter Ooi, Regional Director (RD) is back from a mission (19-29 June) for the Asian Productivity Organization (APO) to facilitate integrated participatory crop production and protection management in the Islamic Republic of Iran. For this mission two

workshops and two field visits to farmer field schools were organized by the Department of Extension and Farming Systems in partnership with the National Productivity Organization. The first workshop was held in Yasudz and the second at Yazd. At end of the mission, the RD presented an Action Plan to the Deputy Minister of Agriculture of the Ministry of Jihad-e-Agriculture, Dr. Peiman Falsafi (seated next to Peter). This mission provides the opportunity for the RD to initiate discussion of a potential project on safe vegetable production project in Iran. Besides sharing with farmers improved varieties and advanced vegetable production technologies, the proposed project hopes to build capacities of researchers and extension specialists to support the vegetable sector in the country.

- Source: Dr. Peter Aun-Chuan Ooi/Director/AVRDC-ARC

Condolences—Mr. Jen-cheng Cheng



We express our deepest sorrow and shock at the untimely death of Mr. Jen-cheng Cheng, former AVRDC senior field assistant. He died early Saturday morning, 30 June 2007 in a traffic accident in Tainan Science Park.

Mr. Cheng had served the Center in two stages, the first

in the early 1970s and the second from 1986 to 2006. In between, he worked as an agricultural specialist of Missions Taiwan in Dahomey (Benin), Liberia, Panama and Saudi Arabia.

身亡，同仁們聽聞此消息都非常傷痛及震驚。鄭先生曾在1970年間及1986至2006年兩度服務於亞蔬中心，從事於綠豆育種、訓練組工作、有優勢的蔬菜品系評估、以及原生蔬菜研究發展。其間也曾參加政府農技團外派至貝南、利比亞、巴拿馬及沙烏地阿拉伯



任職農業專家的工作。

2006年中自亞蔬退休後，中心好幾次重要的原生蔬菜研究成果展發表會，鄭先生都自願前來協助展示，鄭認正先生對本中心多面向的貢獻是無庸置疑的，其投入工作的精神、奉獻的態度都是我們良好的典範，我們永遠懷念他與人和善及熱心助人的態度。在此，我們要向鄭先生的家人—太太、三個孩子及兩位孫子致上最誠摯的哀悼之意。



While at AVRDC, he took part in mungbean breeding, training, evaluation of promising vegetable lines, and R&D in indigenous vegetables. After his retirement in middle 2006, he volunteered to assist in the exhibition of the Center's research outputs on IV in several important occasions. Mr. Cheng's multifaceted contribution to the Center was indisputable, his work ethos and dedication exemplary, and his ever friendly and helpful attitude to his colleagues memorable. We extend our heartfelt condolences to Mr. Cheng's wife, and their three children and two grandchildren.

曾任職本中心國際合作室田間助理的鄭認正先生，上週六（6月30日）早晨在南科園區內發生車禍，不幸



- Source: Dr. George Kuo/Director/ICO

Travel

Dr. Rémi Kahane, 9-13 July, to Aleppo, Syria, to attend the Expert Consultation Workshop on Medicinal and Aromatic Plants meeting which will be organized by ICARDA; 15-20 July, to Scottsdale, USA, to attend ASHS Annual Conference.

Dr. Liwayway M. Engle, 10-15 July, to Philippines, to attend investiture as newly appointed Corresponding Member of the National Academy of Science and Technology, Philippines at the 29th Annual Scientific Meeting; to visit BPI to discuss the indigenous vegetable program in the Philippines; 16-20 July, to Indonesia, to discuss the indigenous vegetable activities of the SANREM CRSP Project.

Dr. Peter Hanson, 11 July-8 August, on annual leave.

Dr. Thomas A. Lumpkin, 12-14 July, to Tokyo, Japan, to visit Japan Ministry of Foreign Affairs (MOFA) and meet Mr. Takeshi Mizoguchi (MOFA) and other officials from MAFF and JICA in order to brief them on the proposal preparation progress of the CGIAR Challenge Program on High Value Crops led by AVRDC as well as the success of the awareness raising event for global horticulture development in Brussels.

Drs. Markus Kaiser and Katinka Weinberger, 13 July-15 August, on annual leave.

- Source: Yvonne Ting/ASU

Basic Wage Adjustment for the Emergency Laborer

Effective 1 July 2007, the basic wage will be adjusted from NT\$15,840 to NT\$17,280 per month (NT\$95 per hour), which was announced by Executive Yuan on 6 June 2007. The daily wage for the Center's emergency laborer has been adjusted from NT\$720 to NT\$760 accordingly.

自 96 年 7 月 1 日起行政院將基本工資調高為每月新台幣 17,280 元（即每小時 95 元），本中心臨時工資亦依照規定調整為每天新台幣 760 元。

- Source: Felisa Wang/Human Resources

What's New in the AVRDC Websites?

Internet: <http://www.avrdc.org>

- † News: Electronic-Forum on Horticulture for Development

Intranet: <http://www.avrdc.org/intranet/home.html>

- † Newcomer's Brochure
- † Campus Weather Record June 2007
- † Taiwan High Speed Train and Taiwan Railway Administration link now in Intranet's Useful Tools

† New regulations :

1. Effective use of public transportation
2. Office Security and Safety
3. Use of Center's Swimming Pool
4. Privacy of Campus Residents

† New trainees' phone numbers and e-mail addresses now available

- Source: Communications

Upcoming Seminar

Speaker: Dr. John Ringland
Associate Prof., Mathematics Department,
State University of New York at Buffalo

Topic: An unexpected prediction from a model of pesticide resistance management using refuges

Time: 0900—1000 hours, Tuesday, 10 July

Venue: Library meeting room

Everyone is welcome! Coffee will be served afterwards.

- Source: Communications

Side Doors of the Upper Lounge Will Be Locked Up During Off Hours

Starting from 9 July 2007 (next Monday), for the sake of security and safety, the two side doors of the Lounge on the second floor of the FDS Building will be locked up during off hours (from 18:30 hours to 07:30 hours) from Monday through Friday. The side doors will be all locked on Saturdays and Sundays. If you need to enter the lounge during the closed periods, you may contact our security guards at the main gate. Besides, there will be a special security guard patrolling around the FDS and Lab Buildings during the period when the construction workers are working on the renovation of the two buildings.

自下週一（7月9日）起，因安全的理由，週一至週五下班後（下午5點30分至隔天早上7點30分）以及週末時段，餐廳二樓改裝之臨時辦公室兩側大門將上鎖，同仁們若要在非上班時間進入辦公室，請洽大門警衛。餐廳及實驗室兩棟建築在整修期間亦將加派警衛巡邏。

- Source: Dr. Yin-Fu Chang/DDG-A&S



New E-mail address

E-mail of Mr. Allen, Chin-chin Hsu (許晉欽), Field Assistant, Molecular Marker Laboratory,
<allen.hsu@netra.avrdc.org.tw>.

- Source: Arika Ho/Molecular Marker Laboratory

Clearance Sale 出清拍賣

Articles including tables, chairs, sofa sets, magazine shelves, bookshelves, document boxes, telephones, driller, computer desks, lab benches & kitchen sink, etc. will be sold out with half tagged prices starting Monday, 9 July. Buyers who come early will have priority. Please contact Mr. K.Y. Hu (ext. 229), Supply Unit, Technical Services Office.

包括桌、椅、沙發組、雜誌架、書架、文件盒、電話、鑽孔機、電腦桌、試驗台及廚房水槽等物品將於下星期一7月9日起以半價出售。先到者優先購買。請洽技術服務科胡谷油先生（分機 229）。

- Source: Janice Chou/TSO

Access to the Center's Swimming Pool

Effective 9 July 2007, in order to encourage our staff to take more exercise and to keep good health, the Center's swimming pool will be open to staff members and their families at the following time schedules Monday through Friday except Thursday afternoon for clean-up:

- 11:45 a.m. to 12:45 p.m.
- 04:45 p.m. to 05:45 p.m.

All staff members are welcome to make use of the facilities during the scheduled times. However, please do not make a lot of noise and respect the privacy of the campus residents. More important, please attend to your own safety.

The revised Regulations on Using the Center's Swimming Pool in both English and Chinese are

announced for your information and attention.

自7月9日起中心游泳池每星期一至星期五中午11時45分至12時45分及下午16時45分至17時45分，開放供全體同仁及眷屬使用。唯每星期四下午關閉進行清洗。開放時間歡迎全體同仁使用，為尊重住宅區的隱私，請勿喧嘩！並請注意安全！請參照新修訂之游泳池使用規則。

- Source: Dr. Yin-Fu Chang/DDG-A&S

Regulations on Using the Center's Swimming Pool

6 July 2007

I. Access and Use

1. The regular use of the pool is intended for the resident family. Guests of residents may use the pool if
 - (1) The number of guests shall be less than five for each resident family. In case of over five guests, it must obtain prior approval of the Deputy Director General for Administration and Services (DDG-A&S).
 - (2) The guests are accompanied by the host.
 - (3) The pool is open for guests after working hours.
 - (4) The host must sign the Safety Agreement.
- It is understood that the host should be liable for his/her guests' safety and is responsible for informing his/her guests of the pool regulations and enforcing them.
2. The pool is also open to trainees and other residents of the dormitory. Guests of trainees and dormitory residents, accompanied by the host, may use the pool after working hours, but prior approval of the DDG-A&S is required.
3. Special Uses. The use of the pool and accompanying facilities for social events requires prior approval of the Director General (DG) or the DDG-A&S. Upon approval, the host must inform all residents in writing of the time that the pool will be in use. The host is responsible for informing his/her guests of the pool regulations and enforcing them.
4. Each resident family has a key to the pool gate. The dormitory residents may borrow the pool gate key from the Food and Dormitory Services. A device is attached to the inside of the gate for securing it after entering. The gate is to be locked when the pool is left unoccupied.
5. The pool will be open to all staff and their families at the following time schedules from Monday through Friday:
 - 11:45 to 12:45 hours
 - 16:45 to 17:45 hours

However, the pool will be closed every Thursday afternoon for clean-up.

Local staff and their families who wish to use the pool must sign a Safety Agreement and register at

TSO office (Ext. 220 / 221).

After registration, please proceed to the guard house at the main gate for a swimming pool pass which is issued on a first-come first-served basis for a total of 25 admissions each day.

Swimmers should return the swimming pool passes to the Security Guard when they go to the swimming pool.

The times to apply for the pass is as follows:

- (1) Swimming on Monday – Friday from 11:45 to 12:45 hours:

11:00 to 11:45

- (2) Swimming on Monday – Friday from 16:45 to 17:45 hours:

16:00 to 16:45

II. Safety

1. AVRDC assumes no responsibility for water safety or personal injury resulting from the use of the pool or pool facilities. The Center will not provide a life guard or attendant. Each pool user assumes full responsibility. SWIM AT YOUR OWN RISK.
2. One should not swim alone.
3. No running, pushing, or other forms of rough play are allowed inside the pool area.
4. Only one person is allowed on the diving board at a time.
5. Life preservers are provided for safety and must not be used for play. Floating toys and floats are permitted and should be carried to and from the pool with each use. Please keep the number of such articles within a reasonable limit for the safety and comfort of others.
6. When engaging in water sports (e.g., water polo), please exercise due consideration for pool users who are not participating.
7. It is unwise to swim immediately after a meal.
8. No glass is permitted in the pool area except for special activities with prior approval and extra precautions.

9. The gates between the wading pool and the main pool must be kept latched at all time.

III. Age Limitation

1. Children under 10 years of age are not permitted in the pool area unless accompanied by an adult.
2. Children over 10 years of age who wish to swim without parental supervision must have parental permission.
3. Children under five are not permitted in the deep pool unless in the care of a swimming parent.
4. Children under the age of 16 are not permitted in the deep pool alone without parental consent. They may, if accompanied by another teenager or an adult.

If a family wished to exempt their children from these limits, it is their responsibility to inform other residents to avoid misunderstanding.

IV. Sanitation and Consideration of Others

1. Swimmers must wear bathing suits and caps, shower, and use the foot bath before swimming.

Street clothes are allowed only in the wading pool area.

2. Do not use suntan lotions or any other concoctions on your body before swimming.
3. No spitting in the pool.
4. The pool hours are from 5:00 AM to 11:00 PM, but the following limitations must be observed after 9:00 PM.
 - (1) Overhead pool light will be off.
 - (2) Use of diving board is prohibited.
 - (3) No excessive noise.
5. Pets are not permitted inside the pool gate.
6. Except for special activities approved by the DG or the DDG-A&S, food is not permitted in the pool area.
7. Those who do not abide by the rules will lose their swimming pool privileges.

- Source: Dr. Yin-Fu Chang/DDG-A&S

Safety Agreement

1. I, the undersigned, will observe/abide by all the rules/regulations for use of the AVRDC swimming pool. Neither will I nor any member of my family/guests hold AVRDC or any of its employees liable for any personal injury which might occur while using the facilities.
2. Rules and Regulations:
 - (1) Swimmers must be in bathing suits and caps, take a shower, and use the foot baths before swimming, when using the main pool.
 - (2) Swimmers should not apply suntan lotions before swimming.
 - (3) Swimmers are not allowed to bring radios or sound systems of any kind to the pool area. Running, pushing or other forms of rough play inside the pool are also not allowed.
 - (4) Riding motorcycle or shouting is prohibited to prevent disturbing the residents living near the pool.
 - (5) The Center's employees should accompany their families and be liable for their safety.

Agreed and signed by: _____ Dated: _____

亞蔬—世界蔬菜中心游泳池使用規則

96 年 7 月 6 日

一、使用及申請規定

1. 本中心游泳池主要係供眷區住戶經常性使用。賓客經邀請得由眷區住戶陪同於非上班時間使用，且需先填妥『安全同意書』，住戶應負責賓客的安全並告知中心游泳池使用規則。賓客如超過五人，需經行政副主任同意。
2. 本中心游泳池亦供學員及宿舍住戶使用。賓客經邀請得由學員及宿舍住戶陪同於非上班時間使用，但需經行政副主任事先同意，且先填妥『安全同意書』。
3. 因公務需要舉辦集會，經中心主任或行政副主任批准得使用游泳池或其相關設備。申請者應書面通知所有住戶使用時間，並負責請使用者遵守本中心游泳池規定。
4. 眷區每戶配有游泳池鑰匙。學員及宿舍住戶可向餐宿部借用。無人使用時游泳池大門應上鎖。
5. 本中心游泳池每星期一至星期五中午 11 時 45 分至 12 時 45 分及下午 16 時 45 分至 17 時 45 分開放供全體同仁及眷屬使用。唯每星期四下午關閉進行清洗。

非住宅區同仁及眷屬擬申請使用游泳池者，需向技術服務科(分機 220 或 221)辦理登記，填妥『安全同意書』後向大門警衛室領取游泳證。游泳證發放名額每次限 25 名。領證者當前往游泳池時，需將游泳證交還大門警衛室。

登記領取游泳證時間如下：

- (1) 星期一至星期五 11 時 45 分至 12 時 45 分時段：上午 11 時至 11 時 45 分
- (2) 星期一至星期五(星期四除外)16 時 45 分至 17 時 45 分時段：
下午 16 時至 16 時 45 分

二、安全規則

1. 本中心游泳池不設救生員。各人需自行負責

安全。因游泳引起之外意外，本中心不負任何責任。

2. 不可獨泳。
3. 不可喧嘩、追逐、嬉鬧，以維護安寧。
4. 跳水板每次只限一人在其上面。
5. 救生圈僅供緊急時使用。不可攜帶大量戲水用物品，並自行保管勿留置游泳池內。
6. 水上遊戲不可妨礙其他游泳人員。
7. 勿於用餐後立刻下水。
8. 除事先核准之特殊集會，游泳池區禁止攜帶玻璃瓶裝物。
9. 大池與小池間之小門請隨時關上。

三、年齡限制

1. 十歲以下兒童，如無大人陪伴，不可進入游泳池。
2. 十歲以上兒童，如無大人陪伴，需先徵得父母同意。
3. 五歲以下兒童，如無父母陪同游泳，不可進入深水區。
4. 十六歲以下青少年，如無父母同意，不可單獨進入深水區。

如有住戶希望免除以上限制，需自行負責，並請通知其他住戶，以免造成誤會。

四、衛生及其它規則

1. 游泳需著泳衣及泳帽，下池前先淋浴及清洗手腳。
2. 入水前不可抹擦防曬油或其它類似合成保養油類。
3. 游泳池內不可吐痰。
4. 游泳池開放時間為早上五點至晚上十一點。

但每晚九時以後請注意以下事項：

7. 不遵守本規則者將取消其游泳權利。

甲、游泳池區四周頂端照明燈須熄滅。

※ 本規章如有未盡事宜，得隨時修訂。

乙、禁止使用跳水板。

丙、不可大聲吵鬧。

5. 寵物禁止進入游泳池大門內。

6. 除事先核准之特殊集會，游泳池區禁止攜入
食物。

安全同意書

一、 職 _____ 願遵守亞蔬中心游泳池之安全規定。本人及眷屬如發生意外事故，將自行負責，絕無異議。

二、 安全規則：

1. 游泳需著泳衣及泳帽，下池前先淋浴及清洗手腳。

2. 入水前禁止使用防曬油。

3. 不可攜帶收音機或音響。不可喧嘩、追逐、嬉鬧，以維護眷區安寧。

4. 前往游泳池時，僅可騎自行車或步行 不可騎機車。

5. 同仁須親自在場照顧眷屬之安全。

簽名：_____

日期：_____

AVRDC 2007 Summer Students Training Course

List of Participants



Mr. Hsiao, Chun-hui (蕭君輝)
Chang Jung Christian
University
Pepper Unit
<except5627@hotmail.com>
Ext. 374 (O), 880 (R)



Mr. Tseng, Tsien-jung (曾憲榮)
Chia Nan University of
Pharmacy and Science
Nutrition Unit
<speedcoolman@yahoo.com.tw>
Ext. 436 (O)



Ms. Li, Shang-chin (李尚瑾)
National Chung Hsing University
Biotechnology, Molecular Breeding
and Plant Physiology Unit
<melaniary@gmail.com>
Ext. 363 (O), 669 (R)



Ms. Lin, Chia-jung (林佳蓉)
National Chung Hsing University
Mycology Unit
<little_aunt14@yahoo.com.tw>
Ext. 342 (O)



**Mr. Diaz del Valle Hernandez,
Miguel Angel (米杰兒)**
National Pingtung University
of Science and Technology
Crop and Ecosystem
Management Unit
<madvh007@gmail.com>
Ext. 412 (O), 878 (R)



Ms. Wang, Chun-wei (王君璋)
National Taiwan University
Crop and Ecosystem
Management Unit
<b93608019@ntu.edu.tw>
Ext. 412 (O), 877 (R)



Ms. Guo, You-tsz (郭又慈)
National Taiwan University
Genetic Resources and Seed Unit
<yowow220@hotmail.com>
Ext. 533 (O)



Ms. Wang, Po-jung (王柏蓉)
National Taiwan University
Genetic Resources and Seed Unit
<maywang1211@hotmail.com>
Ext. 533 (O)



Mr. Chio, Hen-gin (趙恆君)
National University of Tainan
Biotechnology, Molecular
Breeding and
Plant Physiology Unit
<a123829044@yahoo.com.tw>
Ext. 363 (O)



Ms. Leong, Chee-yi (梁芷瑩)
Tunghai University
Nutrition Unit
<lcy182004@hotmail.com>
Ext. 436 (O), 670 (R)

This year's training course for summer students started on 2 July. The Center warmly welcome 10 students from different local universities.

- Source: Rose Chan/Communications